PLANT FACT SHEET

Pinus pinea Linn.

GENUS *Pinus* **FAMILY** Pinaceae

COMMON NAMES Roman Pine, Stone Pine

EDIBLE PARTS AND USES

Edible parts: Seeds, Flavouring, Spice, Shoots - drink

The seeds can be eaten raw, roasted or steamed. They are used in sweetmeats, cakes, puddings, stuffings and sauces.
They can be mixed in cakes and used for nut milk.
The nuts are the source of oil.
The young shoots are used to make a drink.

DESCRIPTION

A flat topped tree. It can reach 27 m tall. The branches radiate upwards like the ribs of an umbrella. The bark is light brown and cracks into long flat plates. The leaves are needles which grow in pairs. They are dark green and long. The male flowers are golden. The female flowers are green. The cones are large and heavy and globe shaped. One cones contains about 100 seeds. Cones take about 3 years to ripen. The nuts or seeds are eaten.

HABITAT

It is a warm temperate plant. It grows naturally on sandy soils near the coast in Mediterranean regions. It grows well in coastal areas. It can tolerate drought once established. It can grow in arid places. It suits hardiness zones 8-10. Arboretum Tasmania. Hobart Domain and Government House, Launceston City Park, Westbury oval. National Arboretum Canberra.

PRODUCTION

Cultivation

Plants grow readily from seed.

Harvesting and Seed Production

Seeds need warm summers to ripen. Seeds are stored in their cones until ready to be eaten or they become rancid. The seed take 3 years to ripen. The trees take 15 years until they beging to bear and 50 years until they reach maximum production.

NOTES

Biblical references Hosea 14:8. There are over 100 species of Pinus.

PICTURES



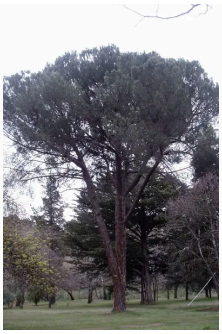
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